



Fabulous Festive Menu 2022

A range of different menus to suit any Christmas event from the delivery picnic in the park to the wow Christmas party in the office. Please enquire with our team for a custom quote based on your event brief and budget





Fabulous **DELIVERED MENUS**

ALL MENUS DELIVERED HOT OR COLD
DIRECTLY TO YOUR EVENT READY TO
EAT. PERFECT FOR SMALLER EVENTS.

[ORDER ONLINE](#)

Christmas Banquet

(Minimum 20)

PRICES

Choose 2 options \$49 per person

Choose 3 options \$55 per person

Choose 4 options \$60 per person

Fabulous catering has paired with our meat specialist butcher and leading local Victorian farmers who share our passion for quality and sustainable meat. The meat is processed hand selected and packaged in our processing facility to ensure the product integrity is maintained. We believe our responsibility also extends beyond supplying you the customer with the highest quality cuts of meat that's why we are committing to a green a future, sustainable farming practices and the importance of improving animal welfare.

Protein Choices

Tasmanian salmon

Poached Tasmanian Salmon fillet, cucumber scales, salmon roe, lemon aioli (gf)

Beef brisket

Slow cooked seeded mustard crusted Beef brisket, shallot Madeira jus (gf, df)

Turkey

Roasted free range Turkey breast, fig, apple and spiced bread stuffing, Cafe de Paris butter

Chicken

Achiote rubbed young chickens, pipperade, fried bitter greens (gf, df)

Lamb shoulder

Salt baked roasted shoulder of lamb, pistacio minted salsa verde gf, df, contains nuts)

Pork belly

Baked coriander and lemongrass brined pork belly, chili jam (gf, df)

Vegan tart

Maple glazed vegan carrot and parsnip tart (gf, vegan)

Package inclusive of

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter

Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)
- Roasted green asparagus, chopped egg, chives, horseradish mayo (gf)
- Cypriot grain salad with a side of beetroot tzatziki (can be vegan)
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)





Dessert Banquet

\$15 per person (minimum 20)

Dessert to be set up as one sharing table allowing the guests to try a few different options:

Raspberry, apple almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers



Platter Boxes

Italian antipasto selection platter box \$99 serves 6

Selection of Charcuterie and antipasti including prosciutto crude, and salami Milano, marinated feta, local cheeses, Sicilian olives and stuffed pepper dewes with bread and crackers

Spanish tapas box \$129 serves 6

A premium selection of tapas including garlic and herb marinated prawns, sautéed chorizo, jamon iberico and blue cheese. Served alongside traditional potato tortilla, butternut hummus and marinated olives with freshly baked bread and crackers

English picnic box \$129 serves 6

A traditional Ploughman's style platter of roast beef, smoked chicken, roast ham. Alongside aged cheddar, boiled eggs, pickles and freshly baked bread

Middle eastern platter box \$129 serves 6

A selection of food from the Middle East, vine leaves stuffed with rice, spiced lamb koftas, dates and goats cheese drizzled with ga honey and pistachios served , with hummus Babaganoush freshly baked Turkish pide and grilled Pita

Premium cheese selection \$99 serves 6

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes

Sushi box \$120 (48 pieces)

Selection of maki and nigiri pieces, soy, pickled ginger and wasabi,



Vegetable garden box \$79

Crudités of celery, cucumber, w radishes, capsicum, vine tomato, served with beetroot hummus, babaganoush and sundried tomato pesto to dip. With freshly baked bread crackers and grissini



Savoury pastry box \$100

(selection of 20 pastries including pies, tarts and sausage rolls)

Sandwich box \$95

(selection of 20 assorted sandwiches)

Mini wrap box \$95

Selection of 20 assorted mini soft tortilla wraps

Sweet treat box \$89

25 assorted petit fours & sweet treats including truffles, macaroons and mini cakes

Cookie and slices box \$85

20 assorted cookies and slices

Cookie box \$80

24 pieces



Cold Canapé Boxes

All boxes are 24 pieces of hand crafted canapes delivered
already garnished ready to serve



Peppered lamb fillet crostini, truffled mushroom pate (24 pieces) **\$120**



Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces) **\$120**



Cured salmon on mini pancake, citrus mascarpone (24 pieces) **\$110**



Lemon zaatar chook, Harissa yoghurt, pita (24 pieces) **\$99**



Coronation chicken pillow sandwiches (24 pieces) **\$95**



Crumbed prawn sando, shopann, plum sauce (24 pieces) **\$99**



Corn fritters w caramelised onion & crispy bacon, *vege on req* (24 pieces) **\$140**



Bruschetta – 3 varieties of chef selection
3 flavours all vege (30 pieces) **\$99**



Beef bresola, pickled lemon, ricotta,
Pelion dust (24 pieces) **\$110**



Goats cheese tartlet, semi dried tomato, salsa verde (v) (24 pieces) **\$99**

Hot Canapé Boxes

All boxes are 24 pieces of hand crafted canapes delivered
already garnished ready to serve



Beef and cheddar cocktail
sausage rolls (24 pieces) **\$95**



Box of seasonal arancini with
dipping (24 Pieces) **\$95**



Caramelised red onion and cheddar
tarts (24 pieces) **\$95**



Mini cocktail beef pies
(24 Pieces) **\$95**



Karage Chicken, Kewpie Mayo
(24 pieces) **\$95**



Tom yum prawn spring rolls
(24 Pieces) **\$95**



Margarita w pesto pizzette
(24 pieces) **\$95**



Mac n cheese croquettes Harissa
aioli (24 Pieces) **\$95**



Gyoza Platter
(24 pieces) **\$95**












Empanada - Mexican Potato and
Pea (24 pieces) **\$95**



Empanada - Chorizo and Manchego
(24 pieces) **\$95**

Dietary Specific Canapes

- Rice paper rolls - Lemongrass coconut chicken.....\$5
per piece (minimum 12)  
- Rice paper rolls - Teriyaki beef.....\$5
per piece (minimum 12)  
- Rice paper rolls - Spicy tofu and green apple\$5
per piece (minimum 12)   
- Rice paper rolls - Prawn and pickled mango.....\$5
 

(All platters 12 pieces)

- Sweet potato and spinach croquette\$48
  
- Pumpkin and almond samosa.....\$48
 
- Wild mushroom pate, trufe oil, crostini.....\$48
 
- Vegetable & Shitake spring rolls.....\$48
 
- Vegan tofu nigiri\$48
  





Fabulous **FUNCTION MENUS**

FULLY STAFFED EVENTS TO RUN YOUR
EVENT FROM START TO FINISH,
INCLUDING CHEFS AND EVENT
MANAGERS



Christmas Banquet

(Minimum 50)

PRICES

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Choose 3 options \$55 per person

Choose 4 options \$60 per person

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Vegan tart

Maple glazed vegan carrot and parsnip tart (gf, vegan)

Package inclusive of

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter

Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)
- Roasted green asparagus, chopped egg, chives, horseradish mayo (gf)
- Cypriot grain salad with a side of beetroot tzatziki (can be vegan)
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)



Fab Festival BBQ

(Minimum 50)

PRICES

Choose 3 options \$59 per person

Choose 4 options \$65 per person

Proteins

Choose from the below

- Banana leaf wrapped whole snapper with lemongrass, chilli jam (gf, df)
- Aged beef fillet minute steaks , onion relish (gf, df)
- Charred grilled lamb cutlets, pistachio salsa verde (gf, df)
- BBQ duck breast, mandarin. shaved fennel, soy dressing (gf, df)
- Pork and fennel sausages, peach chutney (df)
- Honey, lemon and rosemary BBQ chicken chops (gf, df)

Vegetarian/Vegan options

- Chargrilled vegetable and tofu brochettes, chimichurri (gf, df)
- Vegan burgers, Sriracha mayo (df)
- Vegan sausages, caramelized onion (df)
- BBQ spiced Cauliflower steaks, miso ranch dressing (gf, df)

(Choose 2 options for Vegetarian or Vegans - included in price, numbers tbc)

Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)
- Roasted green asparagus, chopped egg, chives, horseradish mayo
- Cypriot grain salad with beetroot tzatziki
- Farmers market garden salad, green leaves, radish, quakes, baby Roma tomato medley, shallots, soft herb vinaigrette
- Freshly baked bread basket with butter

Buffet full set up including table inclusive of the price. Hire BBQ required for this menu with a chef to cook and wait to serve – additional cost depending on the duration of your event.



BBQ Bites Menu

(minimum 50 guests)

\$7.50 per piece

- Pork and fennel chipolata sausages, peach chutney
- BBQ Chicken saltimbocca skewers with truffle mayo (gf)
- Garlic and lemon BBQ king prawns with lemon aioli (gf)
- Wagyu beef skewers, chimichuri (gf)
- Chargrilled vegetable and tofu brochettes, chimichurri (vegan, gf, df)

\$8.50 per piece

- Charred grilled lamb cutlets, pistachio salsa verde (gf)
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Chili bean, quesadilla, guac and jalapeno vegan mayo (vegan)

Hire BBQ required for this menu with a chef to cook and wait to serve – additional cost depending on the duration of your event.



Grazing Tables



Mini Graze-Serves up to 20 people

2 options

Full 75cm board \$500

Smaller thin board \$250

Grazing table delivered antipasti 2m
40-60pax **\$1450**

Grazing table delivered antipasti 3m
60-100pax **\$1750**

Grazing table delivered antipasti 4m
100-150pax **\$2350**

Boards available for functions only
- require a chef to set up

All boards can be made into Vegetarian



The Fab Dessert Board



The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macaroons and chocolates.

Raspberry, apple almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

PRICING

Mini Graze Board (around 20 pax) \$400

1 m (40-60 pax) \$900

2 m (80-100 pax) \$1500

3 m (100+) \$2000

Boards available for functions only
- require a chef to set up

Festive Small Bites

(Minimum 50)

4 pieces per person \$18 pp

6 pieces per person: \$27 pp

8 pieces per person: \$36pp

10 pieces per person: \$43pp

12 pieces per person: \$50pp

Hot

Land

- Lamb fillet mignon, black truffle mayo (gf)
- Beef and cheddar sausage rolls, kasundi
- BBQ Duck spring rolls, hoisin sauce
- Cocktail beef pies, tomato relish
- Char sui pork spring rolls, Sriracha kewpie
- Chicken and shiitake wontons, sweet chilli

Ocean

- Sesame Prawn toast, roasted sesame sauce
- BBQ scallop, taramasalata, chorizo (gf)
- Tom yum prawn twist, sweet chilli
- Chili salted calamari, lemon aioli
- Takoyaki balls, kewpie, okonomi

Garden (v)

- Zucchini and chickpea pakoras, raita (v)
- Caramelized onion and cheddar tarts (v)
- Tomato and goats cheese tarts (v)
- Provolone, sugo and basil mini pizzette (v)
- Mac and cheese croquettes, smoked paprika aioli (v)
- Arancini (v)

Cold

Land

- Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
- Lemongrass coconut chicken rice paper roll (gf, df)
- Peking duck pancake, spring onion hoisin
- Beef bresaola preserved lemon and ricotta (gf)
- Peppered lamb, truffled mushroom crostini
- Teriyaki beef rice paper roll (gf, df)

Ocean

- Hot smoked ocean trout betel leaf, sweet fish sauce, chili jam Thai basil (gf, df)
- Smoked salmon blini, horseradish mascapone, caviar
- Prawn and pickled mango rice paper roll (gf, df)
- Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
- Crumbed prawn sando, pickled slaw, XO mayo

Garden (v)

- Smoked goats curd tartlet, air dried tomato, salsa verde (v)
- Corn and coriander fritters, quacamole, fried Halloumi (v)
- Wild truffled Mushroom en crouete, pickled artichoke (vegan, df)
- Spicy tofu and green apple rice paper roll (vegan, gf, df)

Staff required to cook and serve on site - Additional cost depending on duration of event



Bigger Bites Menu

\$8.50 per piece (minimum 20)

Perfect add on to the small bites for a more substantial option, recommended 2 per person.

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage, gruyere, dijon mustard
- Cuban toastie, brined pork, swiss cheese, pickles, garlic butter, mustard
- BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- Spiced chicken empanada, chimichurri
- Southern fried soft shell crab taco, guacamole, pico de gallo, lime crema
- Crispy king prawn po boy, shredded lettuce, tomato, thousand island dressing (df)
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt (gf)
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Spiced moroccan pumpkin empanada, chimichurri (vegan, df)
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- Chili bean, quesadilla, guac and jalapeno vegan mayo (vegan, df)



Buckets and Bowls

\$13 per bowl (minimum 20)

Perfect add on to the small bites for a more substantial option, recommended 1 per person.

Land

- Mapo tofu, sichuan beef, special fried rice (gf, df)
- Beef cheek madras, saffron rice, fried aromats, raita (gf)
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- Spiced lamb shoulder and date tagine, almond cous cous, pomegranate, tzatziki (can be df)
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread (gf)
- Gremolata breaded lamb fillets, skordalia, salsa verde
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- Sticky pork belly, tamarind caramel, pickled asian slaw, fragrant herbs, chili jam (gf, df)
- BBQ pulled pork, crispy onion rings, ranch slaw, chimichurri

Ocean

- Beer battered flathead fillet, chips, Tartare sauce, lemon (df)
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
- Lemon pepper calamari, rocket, aioli, lemon (df)
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (df)

Garden (v)

- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi (gf, df, vegan)
- Three cheese potato gnocchi, toasted walnuts, fried greens (contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (vegan, df)
- Chermoula baked aubergine w bulgar and green tahini (vegan, df)
- Pea and asparagus risotto, air dried tomato, Parmesan crisps (v, gf)





Fabulous

DRINKS PACKAGES

Get the full event experience and have us take care of the drinks as well as the food service including glasses, bar, ice and equipment.

If you are purchasing the drinks yourself we can still provide a 'dry bar' and bartender to serve.

Garden Package

(Minimum 50)

Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottle to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

PRICES

2 Hours - \$29+ GST per guest

3 Hours - \$39+ GST per guest

Additional hour is \$10 per guest

Beer:

- Balter Lager
- Furphy
- Cascade Light

Sparkling:

- McPherson Sparkling Brut

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice. Bartender is additional.



Boutique and Crafts Package

(Minimum 50)

PRICES

2 Hours - \$35+ GST per guest

3 Hours - \$45+ GST per guest

Additional hour is \$12 per guest

Beer:

- Balter Lager
- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal Non-Alcoholic Lager

Sparkling:

- Bandini Prosecco

Rose:

- Blue Pyrenees Bone Dry Rose

Cider:

- Bulmers Original

White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional.



Package Upgrades

Cocktails:

- Espresso Martini **\$14.50 per cocktail**
- Passionfruit Caprioska **\$14.50 per cocktail**
- Palomita **\$14.50 per cocktail**
- French75 **\$14.50 per cocktail**
- Green Apple Mojito **\$14.50 per cocktail**
- Miami Iced Tea **\$14.50 per cocktail**

Cans/ Seltzers/Sour Beer:

- Moon Dog Fizzer upgrade package..... **\$10 per person**
(Tropical Crush, Raspberry and Lemon Squeezy)
- Bridge Rd Brewers Sour Beers upgrade package **\$10 per person**
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

Non Alcoholic

- Heaps Normal non alcoholic larger **\$3.50 per can** (minimum 10)
- Naked Life Non-alcoholic G&T non alcoholic **\$4.50 per can** (minimum 10)
- Naked life non alcoholic Italian spritz **\$4.50 per can** (minimum 10)

Spirits:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) .. **\$15 per person**
includes the mixers

Other spirits available to add on – enquire with the team!





**CALL US FOR A
QUOTE!**



**VISIT OUR LATEST EVENTS
GALLERY HERE**



info@fabulouscatering.com.au



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